

HACIENDA®

> COASTAL MEXICAN <

> RESTAURANT WEEK <

WELCOME DISH

MOTHER SAUCES & TOTOPOS

FRESHLY MADE MASA DOUGH TORTILLA CHIPS, DUSTED WITH SPRING ONION POWDER
DULCE Y SALADO - GUAJILLO & APRICOT SAUCE
FRIJOL AHUMADO - SMOKED WHITE BEAN SAUCE
SALSA VERDE - CORIANDER & TOMATILLO SAUCE

COURSE 1

PICADILLO DE ATÚN CRUDO

TUNA CEVICHE, BLOOD ORANGE GEL, COCONUT CREMA, BEETROOT MISO GRANITA
AND

AHUMADO SALMON TLAYUDA

WHITE BEAN PUREE, AVOCADO, FRESH TOMATO, PRESERVED LEMON AIOLI
AND

PAPA'S FRITAS EN QUESO

CHURRO POTATO FRIES, QUESO FRESCO, CHIPOTLE
MUSTARD AIOLI

COURSE 2

CHAMORRO AL PASTOR

LAMB SHANK, AL PASTOR SAUCE, MANCHEGO, MASA PORRIDGE, HERB CRUMB
AND

CALABAZA GEM ASADA

BAKED GEM SQUASH, CORN & SPINACH GUIZO, MATURED QUESO, HERB CRUMB
AND

COSECHA DE JARDIN

EDAMAME, FRESH CORN, ROASTED POBLANO, SMOKED CHIPOTLE

COURSE 3

MAÍZ DIVINO (1 PER PERSON)

CHARRED SWEETCORN ICE-CREAM, POPCORN PRALINE,
WHITE CHOCOLATE GLAZE

DEPARTURE DISH

CANDY FLOSS

R445 PER PERSON SHARING
(EXCLUDING GRATUITY)